

3. (Amended) The composition according to claim 1, wherein the sweetener comprises at least one of the high molecular weight starch hydrolysate and the crystalline hydrate former, and sucrose.

4. (Amended) The composition according to claim 3, wherein the sweetener comprises at least 40% of at least one of high molecular weight starch hydrolysate and crystalline hydrate former.

7. (Amended) The composition according to claim 1, wherein the high molecular weight starch hydrolysate is corn syrup solids having a DE of 1 to 20.

8. (Amended) The composition according to claim 1, wherein the crystalline hydrate former is selected from the group consisting of maltose, trehalose, isomalt, and raffinose.

9. (Amended) The composition according to claim 2, when baked to a thickness of about 2.2 mm, having a modulus of at least 350 g/mm<sup>2</sup> at a moisture content of 10%.

10. (Amended) The composition according to claim 1, when baked to a thickness of about 2.2 mm, having a modulus of at least 200 g/mm<sup>2</sup> at a moisture content of 9%.

11. (Amended) The composition according to claim 10, when baked to a thickness of about 2.2 mm, having a modulus of at least 300 g/mm<sup>2</sup> at a moisture content of 9%.

12. (Amended) A baked good made from a dough or batter composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate having a DE of 1 to 20 and a crystalline hydrate former, the baked good, when having a thickness of about 2.2 mm, having a modulus of at least 200 g/mm<sup>2</sup> at a moisture content of 10%.

20. (Amended) A filled food product comprising:  
a baked good composition comprising flour, water and a sweetener, the sweetener comprising at least one of a high molecular weight starch hydrolysate having a DE of 1 to 20 and a crystalline hydrate former; and  
a filling in contact with the baked good.